

Items below identify any of the violations that may have been written on the reverse side of this inspection sheet.

MILK TANK TRUCK AND APPURTENANCES

1. Construction complies with PMO regulation
 - a. Dome lid assembly, gaskets, and vents clean and in good repair
 - b. Pump(s), hose(s), valve(s) and connections clean and in good repair
 - c. Hoses over 8' mechanically cleaned
 - d. Interior of tank clean and in good repair
 - e. Milk or milk products properly protected
2. Cleaned after each days use.....
 - a. Sanitization records/wash tags maintained
 - b. Wash tag attached or chart available
 - c. Wash record current and complete
 - d. Location/date of last cleaning
3. Vehicle properly identified
4. Previous tank inspection record available and current
5. Exterior condition of tank in compliance with PMO
6. Milk or milk products protected from contamination

PRODUCT TEMPERATURE

7. Temperature of product in tank 45°F or less
8. Product in external fluid transfer systems over 45°F discarded

HAULER SANITATION PROCEDURES

9. Pickup practices conducted to preclude contamination of milk contact surfaces
10. Hands clean and dry, no infections.....
11. Clean outer clothing, no use of tobacco.....
12. Hose port used, tank lids closed during completion of pickup.....
13. Hose properly capped between milk pickup operations, hose cap protected during milk pickup.....
14. Hose disconnected before tank rinse.....
15. Observations made for sediment/abnormalities
16. Sample collected at every pickup
17. Partial pickups not made except as provided by law

BULK TANK SAMPLING-MEASURING PROCEDURES

18. **Thermometer – approved type**
 - a. Accuracy – Checked against standard thermometer every 6 months – accuracy (+)(-) division.....
 - b. Date checked and checker's initials attached to case
19. **Sample Transfer Instrument**
 - a. Clean, sanitized or sterilized and of proper construction and repair
20. **Sampling Instrument Container**
 - a. Proper design, construction and repair for storing sample dipper in sanitizer.....
 - b. Applicable test kit for checking strength of sanitizer (200 ppm chlorine or equivalent)
21. **Sample Containers**
 - a. Clean, properly sanitized or sterilized
 - b. Adequate supply, properly stored or handled
22. **Sample Storage Case.**
 - a. Rigid construction, suitable design to maintain samples at 32° - 40°F, protected from contamination
 - b. Ample space for refrigerant, racks provided as necessary.....
23. **Sample Collection – precautions and procedures**
 - a. Sampling instrument and container(s) properly carried into and aseptically handled in milk room.....
 - b. Milk picked up only if valid permit is posted.....
 - c. Bulk tank milk outlet valve sanitized before connecting transfer hose
 - d. Smell milk through tank port hole

- e. Observe milk in a quiescent state with lid wide open and lights on when necessary.....
 - f. Test thermometer sanitized (1 min. contact time)
 - g. Non-acceptable milk rejected if off-odor, if off-color, if over 45°F, or if in unapproved container
 - h. Dry measuring stick with single-service paper towel
 - i. Measure milk only when quiescent.....
 - j. Accurately record milk weight and temperature, and other required information on weight slip
 - k. An accurate copy of weight slip information is provided for producer
 - l. Do not contaminate milk during the measuring or sampling process
 - m. Agitate milk before sampling at least 5 min. or longer as may be required by tank specifications.....
 - n. Do not open bulk tank valve until milk is measured and sampled
 - o. Temperature of milk, time, date of pickup and haulers identification recorded on each farm weight ticket
 - p. Temperature control sample provided at first sampling location for each rack of samples.....
 - q. Tank thermometer accuracy checked monthly and recorded when used as test thermometer
 - r. Accuracy of required recording thermometers checked monthly against standardized thermometer and recorded.....
 - s. Temperature control sample properly labeled with time, date, temperature, and with producer and hauler identification
 - t. Sample containers legibly identified at collection points.....
 - u. Sample dipper rinsed at least two times in the milk before transferring sample
 - v. Dipper should extend 6-8 inches into the milk to obtain representative sample
 - w. Do not hold sample container over the milk when transferring sample into the container.....
 - x. Fill sample container no more than ¾ full.....
 - y. Rinse sample dipper in tap water, replace in it's container, open milk valve and turn on tank pump
 - z. Immediately take milk sample to the sample case
- 24. Sample Collection – storage and transportation**
- a. Sample storage – refrigerant maintained no higher than milk level in sample containers – maintain sample temperature at 32°-40°F – do not bury tops of containers in ice-- protect against contamination.....
 - b. Deliver samples to laboratory promptly.....
 - c. Samples and sample data – submitted to laboratory – if by common carrier, use tamper proof shipping case with top labeled "This Side Up".....
 - d. Sample chain of custody maintained
 - e. Sample collected at every pickup
 - f. Labeling requirements of PMO maintained

Note: Entire sheet applies to hauler/sampler inspections, as applicable

Shaded areas apply to milk tank truck inspections

Items 10, 11, and 15 and 19-24 apply to receiving samplers and farm samplers, as applicable.